

# **Animal Production Food Safety**

**Educational Training** 

Programs and Materials

Database

As required under contract # 53-3A94-97-14.

# **General**

TITLE: APHIS Report of Accomplishments in Animal Production Food Safety FY 1995

Producer:

USDA Animal and Plant Health Inspection Service

4700 River Road, Unit 51

Riverdale, MD 20737

Telephone: (301) 734-5931

Fax: (301) 734-5205

Author: USDA Animal and Plant Health Inspection Service

Format: Proceedings

Publication Date: 1996

Target Audience: General

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: www.aphis.usda.gov

#### **TITLE: Basic Principles for Residue Avoidance**

Producer:

University of Minnesota Extension Service

Author: Pullen, M.

Format: Slide/cassette program

Publication Date: 1984

Target Audience: General

Description: This slide-cassette program discusses the residues, such as drugs and pesticides, which may get into the food chain. The goal of this program is to suggest ways of preventing residues from contaminating the food chain. Common sources of contamination are listed, including fee, beeding materials, water supply, and medicated livestock. Suggestions are given to prevent contamination and accidents which may lead to livestock death. Precautions should be taken when using pesticides and they should never be stored near animals. The program teaches farmers and ranchers how to recognize the sources of potential residues and how to prevent them from contaminating the food chain.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

### TITLE: E. Coli 0157:H7 in Humans & Cattle – An Update

Producer:

USDA Animal and Plant Health Inspection Service

Centers for Epidemiology and Animal Health

555 South Howes

Fort Collins, CO 80521

Author: USDA Animal and Plant Health Inspection Service

Format: Booklet, 28 pages

Publication Date: 1997

Target Audience: Professionals

Description: Focuses on improvements in diagnosis, testing, & reporting, & reports on

prevalence in the cattle population & post-harvest control measures.

Cost: Free

NAL Call Number: n/a

World Wide Web Address: <a href="https://www.aphis.usda.gov/vs/ceah/cei/csi-act.htm#E.coli0157">www.aphis.usda.gov/vs/ceah/cei/csi-act.htm#E.coli0157</a>

### **TITLE: Exploring Public Policy Options – Food Safety in Food**

Producer:

Kansas State University Cooperative Extension Service

Karen Penner, Ph.D., RD

Justin Hall

Kansas State University

Manhattan, KS 66506-1407

Telephone: 913-532-5782

Author: n/a

Format: Report – 49 pages

Publication Date: 1992

Target Audience: Policy planners

Description: This project was designed for individuals in the food service industry to provide participants with (1) the latest factual information about food safety and eating out; and (2) an opportunity to assess alternative policy choices and their consequences. Representatives of the food service industry, consumers, agricultural producers and educators participated in policy

forums in several communities. A pre/post test format was used to obtain personal information, including food consumption patterns, and knowledge about public policy options related to the food service industry. The information provided from this project provides a model for other states to use in doing public policy/food safety education.

Cost: unknown

NAL Call Number: RA601.5.P46 1992

World Wide Web address: n/a

#### TITLE: Food Animal Product Safety: A Youth Education Program

Producer:

Washington State University

Jan R. Busboom, Cooperative Extension Service

123 Clark Hall

Pullman, WA 99164-6310

Telephone: (509) 335-2880

Fax: (509) 335-1082

Internet e-mail address: busboom@wsuvm1.csc.wsu.edu

Author: n/a

Format: unknown

Publication Date: under construction

Target Audience: General

Description: This project is currently in development or implementation stage. Contact the

Project Director for project completion date and/or other information.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE:** Food Animal Residue Avoidance Databank – North Carolina Component

Producer:

North Carolina State University

Jim Riviere, Ph.D., Cooperative Extension Service

Box 8401

Raleigh, NC 27695-8401

Telephone: 919-829-4305

Fax: 919-829-4358

Internet e-mail address: jim riviere@ncsu.edu

Author: n/a

Format: unknown

Publication date: in progress

Target Audience: General

Description: This project is currently in development or implementation stage. Contact the

Project Director for project completion date and/or other information.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Food Animal Residue Avoidance Databank**

Producer:

University of California

Arthur L. Craigmill, Cooperative Extension Service

**Environmental Toxicology Division** 

Davis, CA 5616-8588

Telephone: (916) 752-2936

Fax: (916) 752-0903

Internet e-mail address: alcraigmill@ucdavis.edu

Author: n/a

Format: unknown

Publication Date: in progress

Target Audience: General

Description: This project is currently in development or implementation stage. Contact the

Project Director for project completion date and/or other information.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

## TITLE: Food Safety and Quality Assurance: Foods of Animal Origin, Second Edition

Producer:

Iowa State University Press

Author: Hubert, W.T.

Format: Book

Publication Date: 1996

Target Audience: General

Description: Discusses modern production practices; microbial and nonmicrobial agents that reduce marketability of the product and produce disease in the consumer; and modern processing techniques for foods of animal origin. Includes a chapter analyzing the social and political context for the development of food safety and quality assurance inspection of foods of anima origin. Also examines egg production in addition to red meat, poultry, milk and fish and discusses risk assessment and safe food handling at home. Intended as a basic reference for veterinarians, extension specialists, and others.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: Food Safety: Common Terms, Acronyms, Abbreviations, Agencies and Laws

Producer:

North Central Regional Extension Service

Kansas State University

Distribution Center, Umberger Hall, Room 24

Manhattan, KS 66506-3406

Telephone: (785) 532-5830

Fax: (785) 532-7938

Author: n/a

Format: Booklet

Publication Date: 1993

Target Audience: General

Description: This 16-page publication defines many of the terms and acronyms related to food safety. It explains the functions and responsibilities of the various agencies that regulate agriculture and food products. It is intended to serve as a reference for professionals as well as for interested consumers.

Cost: \$2.40

NAL Call Number: n/a

World Wide Web Address: n/a

### **TITLE: Food Safety for the Livestock Producer**

Producer:

Missouri Department of Agriculture

**Animal Health Division** 

PO Box 630

Jefferson City, MO 65102-0630

Telephone: (573) 526-2090

Author: Missouri Department of Agriculture

Format: n/a

Publication Date: n/a

Target Audience: General

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

### **TITLE: Food Safety Law**

Producer:

Van Nostrand Reinhold

Telephone: (800) 242-3636

Author: n/a

Format: Book – 325 pages

Publication Date: 1997

Target Audience: General

Description: This book traces the current thinking of food safety laws. Chapters on the USDA and FDA detail their areas of jurisdiction and laws governing those agencies. Case studies, a food service sanitation manual, and a safety audit assessment are included.

Cost: \$65.95

NAL Call Number: n/a

World Wide Web Address: www.vnr.com

#### **TITLE: HACCP Yellow Pages**

Producer:

National Meat Association

1970 Broadway

Suite 825

Oakland, CA 94612

Telephone: (510) 763-1533 or (202) 667-2108

Fax: (510) 763-6186

Author: n/a

Format: Directory

Publication Date: 1998

Target Audience: General

Description:

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: www.nmaonline.org

# **TITLE: Heads Up for HACCP**

Producer:

National Meat Association

1970 Broadway

Suite 825

Oakland, CA 94612

Telephone: (510) 763-1533 or (202) 667-2108

Fax: (510) 763-6186

Author: Various authors

Format: Weekly newsletter

Publication Date: 1997-98

Target Audience: Food processors, meat and poultry industry, small business

Description: Head up for HACCP is a weekly newsletter on HACCP issues. National HACCP

leaders participate in the writing of the newsletter.

Cost: Free from web site

NAL Call Number: n/a

World Wide Web Address: www.nmaonline.org

#### **TITLE: Implementation of HACCP Program on Farms and Ranches**

Producer:

Advances in Meat Research; v. 10

Author: Troutt, H.F.; Gillespie, J.; Osburn, B.I.

Format: Article

Publication Date: unknown

Target Audience: General

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **TITLE: Keep Food Safe – Safe Quantity Food Production for Migrant Farm Families**

Producer:

Ohio State University Extension Service

Lydia C. Medeiros

Dept. of Human Nutrition and Food Management, Ohio State University

1787 Neil Ave., 315 Campbell Hall

Columbus, OH 43210-1295

Telephone: (614) 292-2699

Fax: (614) 292-8880

Internet e-mail address: medeiros.1@osu.edu

Author: n/a

Format: Curriculum includes 5 lessons which includes fact sheets, overheads, handouts,

activities, thermometer, water bottle, and magnet

Publication Date: 1996

Target Audience: General

Description: The primary audience for this curriculum is Spanish-speaking migrant farm workers

and their families. The secondary audience is English-speaking individuals with limited

resources and their families. Each of the five lessons can be presented as a mini-lesson format, lasting about 5 minutes, or a full lesson format, lasting about an hour. Each lesson also includes an evaluation instrument. Food safety basics that pertain to situations and foods that migrant workers encounter are presented in the lessons.

Cost: \$22

NAL Call Number: Kit no. 377

World Wide Web Address: n/a

# **TITLE: A Model TQM Program for Youth Producers**

Producer:

Iowa State University

Wendy Brock, Cooperative Extension Service

4-H Office

32 Curtiss Hall

Ames, IA 50011

Telephone: 515-294-3187

Fax: 515-294-4715

Author: n/a

Format: curriculum with videos

Target Audience: General

Description: This curriculum was developed for youth ages 9-19 to enhance their ability to make and implement responsible decisions in the production of quality, wholesome, safe products for human consumption. It was joint project between Iowa State University and the University of Nebraska-Lincoln. It is intended for youth involved in 4-H and FFA food production projects in poultry, pork, beef, lamb, dairy products, and fish. The curriculum booklet contains 17 learning activity lessons, ranging from vaccinating your animals to understanding consumer attitudes about quality. TQM principles are used throughout the curriculum, and the teaching activities are presented in an experiential learning framework. The activities use appropriate segments of the videotapes. The curriculum could be used in a wide range of settings from classrooms to camps.

Cost: \$100

NAL Call Number: n/a

World Wide Web address: n/a

#### **TITLE: National Forum on Animal Production Food Safety**

Producer:

USDA Food Safety Inspection Service

Room 1175 South Bldg.

14<sup>th</sup> & Independence Ave., SW

Washington, DC 20250

Telephone: (202) 690-3774

Fax: (202) 720-9600

World Wide Web Address: www.fsis.usda.gov

Author: Various

Format: Proceedings

Publication Date: 1995

Target Audience: General

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: www.fsis.usda.gov

#### TITLE: National HACCP Education Conference: Forming Partnerships from Farm-to-Table

Producer:

Texas Agricultural Extension Service

Peggy Van Laanen

220 Kleberg Center

College Station, TX 77843-2471

Telephone: (409) 847-9227

Fax: (409) 847-8741

Author: Various

Format: Manual

Publication Date: 1997

Target Audience: General

Description: This project was a cooperative effort among various agencies and groups with a vested interest in food safety from farm-to-table. The major goal was for the state core teams to develop a plan for implementing HACCP education for farm-to-table within their states. This manual provides resources to help with this planning process, including information related to food safety, HACCP education and implementation models, a state HACCP Team Workbook, marketing strategies and evaluation tools. The manual and conference address HACCP as it relates to the various segments of the food chain: producers, processors, foodservice managers/retailers and consumers. Order from above address, or if not available, borrow from the National Agricultural Library. Funded for Extension grantees 96-EFSQ-1-4174, 96-EFSQ-1-4175, 96-EFSQ-1-4176.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **TITLE: National Microbiological Baseline Data Collection Program**

Producer:

USDA Food Safety and Inspection Service, Science and Technology

14<sup>th</sup> & Independence Ave.

Room 0157 South Bldg.

Washington, DC 20250

Author: USDA Food Safety and Inspection Service, Science and Technology

Format: Report

Publication Date: 1994-1996

Target Audience: General

Description: These reports were undertaken to estimate the prevalence and levels of bacteria of public health concern. There is a report for the following market sectors: market hogs, cows and bulls, steers and heifers, broiler chickens, ground turkey, ground chicken and raw ground beef.

Cost: Free

NAL Call Number: n/a

World Wide Web Address: www.fsis.usda.gov

## **TITLE:** New Technologies to Improve Food Safety

Producer:

USDA, Food Safety and Inspection Service

14<sup>th</sup> & Independence Ave.

Room 1180 South Building

Washington, DC 20250

Telephone: (202) 720-9113

Fax: (202) 720-9063

Author: n/a

Format: videocassette

Publication Date: 1996

Target Audience: General

Description: Tape from some of sessions of conference held in Chicago, IL on April 12-13, 1995. Conference addressed problems to overcome in introducing new technologies and described the science currently available and under development for pathogen reduction in meat and poultry products.

Cost: Free

NAL Call Number: n/a

World Wide Web Address: www.fsis.usda.gov

#### **TITLE: On-farm Use of the FARAD Program**

Producer:

The Pennsylvania State University

William Sischo, Cooperative Extension Service

#### 115 Henning Building

University Park, PA 16802

Telephone: (814) 863-8526

Fax: (814) 863-6140

Internet e-mail address: wms8@psuvm.psu.edu

Author: n/a

Format: unknown

Publication Date: In development stage

Target Audience: General

Description: This project is currently in development or implementation stage. Contact the

Project Director for project completion date and/or other information.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# TITLE: Pathogen Reduction: Hazard Analysis and Critical Control Points (HACCP) Systems Final Rule

Producer:

USDA, Food Safety and Inspection Service

Public Outreach and Communications Office

1400 Independence Avenue SW, Room 1180-S

Washington, DC 20250

Telephone: (202) 720-7943

Fax: (202) 720-1843

Author: n/a

Format: Report, 849 pages

Publication Date: July 25, 1996

Target Audience: Meat and poultry processors

Description: This is the final HACCP Rule from the USDA Food Safety and Inspection Service. It is printed in the Code of Federal Regulations 9 CFR Parts 304, 308, 310, 320, 327, 381, 416 and 417. In addition to HACCP and SSOP information, the rule contains the following appendices: A) Guidelines for Developing SSOP's in Federally-Inspected Meat and Poultry Establishments, B) Model of a SOP for Sanitation, C) Guidebook for the Preparation of HACCP Plans, D) Hazards and Preventive Measures Guide, E) FSIS Sample Collection Guidelines and Procedures for Isolation and Identification of Salmonella from Raw Meat and Poultry Products, F) Guidelines for Escherichia coli Testing for Process Control Verification in Cattle and Swine Slaughter Establishments, G) Guidelines for Escherichia coli Testing for Process Control Verification in Poultry Slaughter Establishments.

Paper or diskette copies are available from the National Technical Information Service (NTIS), US Dept. of Commerce, 5285 Port Royal Rd., Springfield, VA 22161, 703-487-4650, 800-553-NTIS. Paper copy order number is PB96-177613, price is \$190; diskette copy order number is PB96-502166, price is \$60. Sections of the report can also be ordered separately; call for prices.

Cost: Contact NTIS for price. Free from the Internet.

NAL Call Number: aKF1900. A33 1996

World Wide Web Address: Accessible through the Government Printing Office at

www.access.gpo.gov/su\_docs/aces/aces140.html

# TITLE: Pre-harvest Food Safety – An Epidemiological Approach to Reducing Food Borne Public Health Risks

Producer:

Society for Veterinary Epidemiology and Prevention Meeting Proceedings, p. 166-170

Author: Blaha, T.H.

Format: Presentation

Publication Date: 1997

Target Audience: General

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Proceedings of the National Conference on Animal Production Food Safety**

Producer:

Livestock Conservation Institute

1910 Lyda Drive

Bowling Green, KY 42104-5809

Telephone: (502) 782-9798

Fax: (502) 782-0188

Internet e-mail address: <a href="mailto:lci@premiernet.net">lci@premiernet.net</a>

Author: Multiple

Format: Proceedings

Publication Date: 1997

Target Audience: General

Description: Proceedings cover over 25 presentations. Topics covered range from packer/processor prospective to a food animal production perspective on the impact of HACCP programs on food animal production, as well as information on current quality-driven initiatives. Presentations also focus on the role of animal identification in a production food safety environment.

Cost: \$20

NAL Call Number: n/a

World Wide Web Address: www.lcionline.org

#### TITLE: Producer Through Consumer – Partners to a Safe Food Supply

Producer:

Purdue University Cooperative Extension Service

April Mason, Ph.D.

Purdue University

1264 Stone Hall

West Lafayette, IN 47904-1264

Telephone: (765) 494-8539

Fax: (765) 494-0674

Internet e-mail address: <a href="masona@cfs.purdue.edu">masona@cfs.purdue.edu</a>

Author: n/a

Format: curriculum includes lesson plan, camera-ready masters, fact sheets, overhead

transparencies, and video

Publication Date: 1992

Target Audience: Professionals, children, youth

Description: This curriculum has as its objective to teach major food safety issues. Using lecture, news articles, brochure, and video formats the lesson covers information regarding microbial contamination, pesticides, and foodborne illness. The accompanying "Reference Manual" consists of summary papers on 29 food safety topics and is meant as a tool for Extension Agents in answering the public's food safety questions, for preparing a program, or gaining background information. There are separate curriculums for adults and children. The adults version comes with an adult curriculum guide and the video "Producer Through Consumer", while the children's version comes with a youth curriculum guide and the video "Mystery of the Poisoned Panther Picnic". The kit can be bought in its entirety or each piece separately.

Cost: Item # HE-621 Food Safety Reference Manual only - \$30; Item # HE-622 Food Safety Curriculum Package- \$50. All components also sold separately. Call for prices.

NAL Call Number: Kit no. 328

World Wide Web Address: n/a

#### **TITLE: The Producers' View on Safe Drug Use**

Producer:

Proceedings of the Symposium on Animal Drug Use – Dollars and Sense, May 28-29, 1987

Author: Wehler, M.

Format: Presentation

Publication Date: 1987

Target Audience: General

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: Quality Assurance for On-farm Feed Manufacturing

Producer:

Kansas State University Agricultural Experiment Station

Author: n/a

Format: videocassette (17 min.), bulletins

Publication Date: 1997

Target Audience: General

Description: This video and accompanying bulletins stress the importance of following Good

Manufacturing Practices in the production of animal feed on the farm.

Cost: n/a

NAL Call Number: n/a

World Wide Web address: n/a

# TITLE: Surviving in a HACCP World: A Special Report

Producer:

Livestock Conservation Institute

1910 Lyda Drive

Bowling Green, KY 42104-5809

Telephone: (502) 782-9798

Fax: (502) 782-0188

Internet e-mail address: lci@premiernet.net

Author: Livestock Conservation Institute

Format: Booklet

Publication Date: 1998

Target Audience: General

Description: This special report discusses the complex issues associated with the implementation of the Pathogen Reduction/HACCP Systems Final Rule in slaughter plants and the potential

impact HACCP will have on the food animal production community. The publication highlights presentations given at the, "Surviving in a HACCP World," Animal Production Food Safety Workshops held in August 1998. Topics in the special report help to raise a new level of awareness of HACCP-related challenges to food animal producers and knowledge of practical, cost-effective production practices which will respond to those challenges.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: www.lcionline.org

# TITLE: Use of TWM and HACCP to Improve the Pre-harvest Safety of Beef, Milk, and Lamb

Producer:

Iowa State University

Dr. Nolan Hartwig, Cooperative Extension Service

2506 Vet. Med.

Ames, IA 50011

Telephone: 515-294-8790

Fax: 515-294-8793

Internet e-mail address: x1hartwi@exnet.iastate.edu

Author: n/a

Format: unknown

Publication Date: in progress

Target Audience: General

Description: This project is currently in development or implementation stage. Contact the

Project Director for project completion date and/or other information.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Veterinarians and the Promotion of Food Safety on the Farm**

Producer:

Australian Veterinary Journal; Australian Veterinary Association. v. 75 (6) p. 416

Author: Turner, A.J.

Format: Article

Publication Date: June 1997

Target Audience: General

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Youth Quality Assurance and Animal Care Educational Programs**

Producer:

Washington State University

Jan Busboom, Cooperative Extension Service

123 Clark Hall

Pullman, WA 99164-6310

Telephone: (509) 335-2880

Fax: (509) 335-1082

Internet e-mail address: <a href="mailto:busboom@wsuvm1.csc.wsu.edu">busboom@wsuvm1.csc.wsu.edu</a>

Author: n/a

Format: unknown

Publication Date: in progress

Target Audience: General

Description: This project has been completed. However, materials have not been received for

review. Contact the Project Director for information regarding this project.

Cost: n/a

NAL Call Number: n/a

# **Beef Cattle**

TITLE: Assuring a Residue-Free Food Supply: Special-Fed Veal

Producer:

Journal of the American Veterinary Medical Association; AVMA. v. 202 (10) p. 1730-1733

Author: Wilson, L.L.; Dietrich, J.R.

Format: Article

Publication Date: May 15, 1993

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

TITLE: Beef Quality Assurance, Good Management Practices, and Quality Assurance Critical Management Points Program

Producer:

University of Nebraska

Dee Griffin

Great Plaines Veterinary Educational Center

Clay Center, NE 68933

Telephone: (402) 475-2333

Internet e-mail address: dgriffin@gpvec.unl.edu

Author: n/a

Format: Computer program

Publication Date: 1998

Target Audience: Beef producers

Description: The program is a cooperative effort between veterinarians, nutritionists, extension educators, other professionals from the Nebraska Veterinary Medical Association (NVMA), the University of Nebraska (UNL), and the Nebraska Cattlemen (NC). The program asks producers, veterinarians and nutritionists to follow the FDA/USDA/EPA guidelines for product use. Also, the program asks everyone involved in the production of beef to use common sense, reasonable management skills and accepted scientific knowledge.

Cost: Entire program can be downloaded from Web site

NAL Call Number: n/a

World Wide Web address: <a href="mailto:gpvec.unl.edu/public/bqa/bqa.htm">gpvec.unl.edu/public/bqa/bqa.htm</a>

#### **TITLE: Beef Quality Improvement Practices**

Producer:

Missouri Department of Agriculture

Division of Animal Health

PO Box 630

Jefferson City, MO 65102-0630

Telephone: (573) 751-3377

Author: Missouri Department of Agriculture

Format: n/a

Publication Date: n/a

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Cow-Calf Quality Assurance Program: The Solution**

Producer:

California Cattlemen's Association

1221 H Street

Sacramento, CA 95814

Author: California Cattlemen's Association

Format: Program

Publication Date: Unknown

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# TITLE: National Cattlemen's Association Position for Quality Beef

Producer:

Proceedings of the Symposium on Animal Drug Use – Dollars and Sense, May 29-29, 1987

Author: Griffin, D.

Format: Presentation

Publication Date 1987

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: National Non-Fed Beef Quality Audit**

Producer:

National Cattlemen's Beef Association

5420 S. Quebec St.

Denver, CO 80155

Telephone: (303) 694-0305

Fax: (303) 694-2851

Author: National Cattlemen's Beef Association

Format: Slides

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: www.beef.org

# TITLE: NCBQA

Producer:

Nebraska Cattlemen, NE Vet Med. Assoc. Univ. of Nebraska

Author: Nebraska Cattlemen, NE Vet Med. Assoc., Univ. of Nebraska

Format: n/a

Publication Date: 1997

Target Audience: beef producers

Description: Training program for beef producers

Cost: \$15

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: NCBQA Self-Study Course**

Producer:

Nebraska Cattlemen, NE Vet Med. Assoc., Univ. of Nebraska

Author: Nebraska Cattlemen, NE Vet Med. Assoc., Univ. of Nebraska

Format: n/a

Publication Date: 1998

Target Audience: beef producers

Description: training program for beef producers and BQA trainers

Cost: Free

NAL Call Number: n/a

World Wide Web Address: <a href="https://www.gpvec.unl.edu/public/bqa/bqa.htm">www.gpvec.unl.edu/public/bqa/bqa.htm</a>

# **TITLE: NCBQA QACMP HACCP Beef Operation Development Program**

Producer:

Nebraska Cattlemen, NE Vet Med. Assoc., Univ. of Nebraska

Author: Nebraska Cattlemen, NE Vet Med. Assoc., Univ. of Nebraska

Format: n/a

Publication Date: 1998

Target Audience: Beef producers

Description: HACCP on farm development presentation and workbook

Cost: Free

NAL Call Number: n/a

World Wide Web Address: <a href="www.gpvec.unl.edu/public/bqa/bqa.htm">www.gpvec.unl.edu/public/bqa/bqa.htm</a>

#### TITLE: Nebraska Cattlemen Beef Quality Assurance (NCBQA) TRAINER

Producer: Nebraska Cattlemen, NE Vet Med. Assoc., Univ. of Nebraska

Author: Nebraska Cattlemen, NE Vet Med. Assoc., Univ. of Nebraska

Format: n/a

Publication Date: 1997

Target Audience: Beef producers

Description: training program for Extension Educators and Veterinarians

Cost: \$15

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: New York State Cattle Health Assurance Program**

Producer:

New York Department of Agriculture & Markets

**Division of Animal Industry** 

1 Winners Circle

Albany, NY 12235

Telephone: (518) 457-3502

Fax: (518) 485-7773

Author: New York Department of Agriculture & Markets

Format: n/a

Publication Date: n/a

Target Audience: Cattle industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Quality Assurance & Residue Avoidance in Midwest Feedlots**

Producer:

Proceedings of the American Association of Bovine Practitioners Annual Meeting. P. 135-139

Author: Huston, P.L.

Format: Presentation

Publication Date: 1991

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Residue Avoidance in Beef**

Producer:

Proceedings of the American Association of Bovine Practitioners Annual Meeting. P. 164-166

Author: Macneil, J.D.

Format: Presentation

Publication Date: 1989

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

## **TITLE: Residue Avoidance in the Veal Industry**

Producer:

Proceedings of the American Association of Bovine Practitioners Annual Meeting. P. 104-105

Author: Grovner, W.M.

Format: Presentation

Publication: 1986

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# TITLE: South Dakota Beef Quality Assurance Program: A HACCP Program for Beef Producers

Producer:

South Dakota Department of Agriculture

411 S. Fort St.

Pierre, SD 57501

Telephone: (605) 773-3375

Author: South Dakota Department of Agriculture

Format: n/a

Publication Date: n/a

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: The Veterinarian's Role in a Beef-Quality-Assurance Program

Producer:

Veterinary Medicine; Veterinary Medicine Publishing Group. V. 92 (9) p. 819-823

Author: Fajt, V.R.; Spire, M.F.

Format: Article

Publication Date: September 1997

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE:** What the Beef Industry is Doing to Insure Quality Food

Producer:

Proceedings for the Symposium on Animal Drug Use – Dollars and Sense, May 28-29, 1987

Author: Griffin, D.

Format: Presentation

Publication Date: 1987

Target Audience: Beef industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **Dairy Cattle**

TITLE: "10 Points to Dairy Quality" Videos

Producer:

Agri Education

Author: n/a

Format: series of 10 videos

Publication Date: 1993

Target Audience: Dairy

Description: In-depth discussion of each of the 10 Critical Control Points in the Residue Prevention Protocol, practicing veterinarians, regulatory officials, and others. Videos are ideal for demonstrating how to implement the 10 Critical Control Points and capture added profits. They are very good for employee education. The segments are 7 to 17 minutes in length.

Cost: Available individually for \$17.50 each or buy all ten for \$100

#### TITLE: Assuring a Residue-Free Food Supply: Milk

Producer:

Journal of the American Veterinary Medical Association; AVMA. v. 202 (10) p. 1723-1725

Author: Adams, J.B.

Format: Article

Publication date: May 15, 1993

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

### **TITLE: California Dairy Quality Assurance Program**

Producer:

California Department of Agriculture/University of California

502 Mace Blvd., Suite 12

Davis, CA 95616-4338

Phone: (530) 753-0681

Fax: 530-753-1453

Internet e-mail address: info@cdrf.org

Author: California Department of Agriculture/University of California

Format: Unknown

Publication Date: 1997

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **TITLE:** Common Pathogens That Cause Foodborne Disease: Can They Be Controlled on the Dairy

Producer:

Veterinary Medicine; Veterinary Medicine Publishing Co. v. 90 (2) p. 185-186, 188, 190, 192-

194

Author: Cullor, J.S.

Format: Article

Publication Date: February 1995

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Dairy Calf Management and Drug Residues**

Producer:

University of Kentucky Cooperative Extension

Author: Hutchinson, L.; Heider, L.; Bringe, A.; Kilmer, L.

Format: Program

Publication Date: 1985

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **TITLE: Employee Education Package**

Producer:

Agri Education

Author: n/a

Format: four videocassettes

Publication Date: 1995

Target Audience: Dairy

Description: includes four of the "10 Points to Diary Quality" videos in English and Spanish--#3 FDA-Approved Drugs, #5 Storage of Drugs, #6 Administration of Drugs, #7 Proper Treatment

Records

Cost: \$56 per set

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Guidelines for Dairy Processing Plants**

Producer:

**ASI Food Safety Consultants** 

7625 Page Blvd.

St. Louis, MO 63133

Telephone: (800) 477-0778

Fax: (314) 727-2563

Internet e-mail address: asi@asifood.com

Author: n/a

Format: Booklet

Publication date: unknown

Target Audience: Dairy industry

Description: All the information needed to operate a safe dairy processing facility is included in

this manual. Sample inspection log sheets and other pertinent information are included.

Cost: \$10 per copy, over 10 - \$7.50 per copy

NAL Call Number: n/a

World Wide Web address: www.asifood.com

# **TITLE: Implementing the HACCP Program on Your Clients' Dairies**

Producer:

Veterinary Medicine; Veterinary Medicine Publishing Co., v. 90. P. 290, 292-295

Author: Cullor, J.S.

Format: Article

Publication Date: March 1995

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: International Dairy Foods Association Product Safety System Manual

Producer:

International Dairy Foods Association

Attn.: Publications

1250 H Street, NW. Suite 900

Washington, DC 20005

Telephone: (202) 737-4332

Fax: (202) 331-7820

Author: n/a

Format: Manual 163 pages.

Publication Date: 1996

Target Audience: Dairy

Description: This technical manual encompasses basic sanitation, GMP, and HACCP.

Cost: \$195 for members and \$295 for nonmembers.

NAL Call Number: HD9275.U6 D35 1996

World Wide Web Address: n/a

#### **TITLE: International Dairy Foods Association Product Safety System Software**

Producer:

International Dairy Foods Association

Attn.: Publications

1250 H Street, NW. Suite 900

Washington, DC 20005

Telephone: (202) 737-4332

Fax: (202) 331-7820

Author: n/a

Format: Software designed to operate on a 386 or 486 computer with hard drive and an EGA,

VGA or better color monitor.

Publication Date: n/a

Target Audience: Dairy

Description: This software includes all model programs from the Dairy Product Safety System

Manual. These model programs may be used or modified to conform to each individual

operation.

Cost: \$845 for members and \$1045 for nonmembers

NAL Call Number: n/a

World Wide Web Address: n/a

### **TITLE: Managing Milk Quality Training Kit**

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Agri Education

Author: n/a

Format: 289 page training manual and 113-minute video

Publication date: 1998

Target Audience: Dairy

Description: Designed to help dairy farmers develop a quality management process. Guide is consistent with ISO 9000 certification and HACCP process. Evaluates, identifies, and helps you find ways to improve weaknesses on your dairy farm.

Cost: \$97

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Managing Milk Quality Video**

Producer:

Agri Education

Author: n/a

Format: videocassette

Publication Date: 1998

Target Audience: dairy

Description: a 33-minute video that is a condensed version of the one listed under "Managing

Milk Quality Training Kit"

Cost: \$29.95

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Mastitis Control and Drug Residue Avoidance**

Producer:

University of Illinois / Iowa State University Cooperative Extension

Author: McQueen, D.; Philpot, W.N.; McDonald, J.; Allenstein, L.

Format: unknown

Publication Date: 1985

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

### TITLE: A National Project to Apply TQM Practices to 'Dairy' Farms

Producer:

Penn State University

William M. Sischo or Lawrence J. Hutchinson

Cooperative Extension Service

115 Henning Building

University Park, PA 16802

Telephone: (814) 863-8526

Fax: (814) 863-6140

Internet e-mail address: wms8@psuvm.psu.edu

Author: n/a

Format: Written report and disk of TQM program

Publication Date: 1997

Target Audience: Dairy farmers

Description: Seventy-two dairy herds in six states participated in a field demonstration testing the applicability of Total Quality Management principles to farm situations. The importance of goal setting, record keeping and monitoring was the core of the project. Information on treatment practices, disease rates, economic losses, and quality programs on farms was collected.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# TITLE: Nebraska's Residue Avoidance Program Report: Reducing Antibiotic Residues in Meat and Milk

Producer:

National Mastitis Council Annual Meeting Proceedings. p. 116-120

Author: Rice, D.N.; Wallen, S.; Nitzel, D.

Format: Presentation

Publication: 1984

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: New York State Cattle Health Assurance Program**

Producer:

New York Department of Agriculture & Markets

Division of Animal Industry

1 Winners Circle

Albany, NY 12235

Telephone: (518) 457-3502

Fax: (518) 485-7773

Author: New York Department of Agriculture & Markets

Format: n/a

Publication Date: n/a

Target Audience: Cattle industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **TITLE: Overview of National Residue Avoidance Program**

Producer:

National Mastitis Council Annual Meeting. p. 94-115

Author: Adams, J.B.

Format: Presentation

Publication: 1984

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Producer Manual (Residue Prevention Protocol)**

Producer:

Agri Education

Author: n/a

Format: Manual

Publication Date: 1999

Target Audience: Dairy industry

Description: Used on the farm to evaluate drug use in dairy operation with his/her veterinarian. Divided into 10 Critical Control Points, it contains information in a narrative format along with questions to help the producer identify areas which may cause drug residue problems. Designed

to stimulate a dialogue between the producer and the veterinarian. Complete list of antibiotics and milk safety tests.

Cost: Single copy - \$7 Two or more - \$6 bulk prices available upon request

NAL Call Number:

World Wide Web address:

#### **TITLE: Quality Milk and Tests for Antibiotic Residues**

Producer:

Journal of Dairy Science; American dairy Science Association; v. 79 (6) p. 1065-1073

Author: Sischo, W.M.

Format: Article

Publication Date: June 1996

Target Audience: Dairy industry

Description: One goal of total quality management is to prevent the occurrence of antibiotics in raw milked shipped from the farm. An effective approach to meet this goal is the implementation of HACCP procedures, which are part of the Milk and Dairy Beef Quality Assurance Program for antibiotic avoidance. The program defines 10 critical control points, including screening tests for preventing antibiotic residue. . .

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: Quality Pays—Milk Safety and Quality Consultation Guide and Record System

Producer:

Agri Education

Author: n/a

Format: n/a

Publication date: 1999

Target Audience: Dairy industry

Description: Designed to assist dairy operators review their production practices, develop a herd health plan with a veterinarian, and establish a system of record keeping for drugs. Concise, tothe-point "Best Management Practices"—many on preventing mastitis and milk quality deterioration.

Cost: \$5

NAL Call Number: n/a

World Wide Web address: n/a

#### TITLE: Survey of Dairy Producer Attitudes and Practices Regarding Antibiotic Use and Residue Avoidance

Producer:

Proceedings of the American Association of Bovine Practitioners Annual Meeting. P. 167-168

Author: Hutchinson, L.J.

Format: Presentation

Publication Date: 1994

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Trainer Resource Guide**

Producer:

Agri Education

Author: n/a

Format: 3-ring notebook including manual and transparencies

Publication Date: 1997

Target Audience: Dairy industry

Description: Provides suggested techniques and background information for individuals who train others (veterinarians, fieldmen, state sanitarians, ag teachers, extension agents, etc.) to work with producers to promote and implement the DQA program. Packaged in a 3-ring notebook, the Guide contains a Producer Manual, objectives, suggested activities, resources needed, and transparency masters for leading classes or meetings.

Cost: \$40

NAL Call Number: n/a

World Wide Web address: n/a

#### **TITLE:** The Veterinarian's Growing Role in Food Quality Assurance Programs on Dairies

Producer:

Veterinary Medicine. V. 88 (5) p. 458, 460-465

Author: Payne, M.A.; Weaver, L.D.

Format: Article

Publication Date: May 1993

Target Audience: Dairy industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **Poultry**

#### TITLE: California Poultry Meat Quality Assurance Plan

Producer:

California Poultry Industry Federation

3117-A McHenry Ave.

Modesto, CA 95350

Telephone: (209) 576-6355

Fax: (209) 576-6119

Author: California Poultry Industry Federation

Format: n/a

Publication Date: n/a

Target Audience: Poultry industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: HACCP Principles in Reducing Salmonella Hazards on Broiler Grow-Out Farms

Producer:

University of Maryland

Edward Mallinson, Cooperative Extension Service

8075 Veterinary Science Drive

College Park, MD 20742

Telephone: 301-935-6083

Fax: 301-935-6079

Author: n/a

Format: unknown

Publication Date: in progress

Target Audience: Poultry industry

Description: This project has been completed. Contact the Project Director or the Food Safety and Quality Contact at your state Cooperative Extension Service program regarding availability

of this report.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Residue Avoidance Program: Water Medication for Turkey Flocks**

Producer:

Pennsylvania State University

Author: Halverson, D.A.; Berg, R.W.; Ghazikhanian, G.Y.

Format: unknown

Publication Date: 1990-1996

Target Audience: Turkey industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

### TITLE: Withdrawal Practices for Residue Avoidance in Poultry

Producer:

Virginia Cooperative Extension Service

Author: Wesley, R.L.; Larsen, C.T.

Format: unknown

Publication Date: 1983

Target Audience: Poultry industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **SHEEP**

## TITLE: National Sheep Quality Assurance and Food Safety Program

Producer:

Colorado State University

Stephen LeValley, Cleon V. Kimberling

Cooperative Extension Service

Department of Animal Science

Fort Collins, CO 80523

Telephone: 303-491-1281

Fax: 303-491-0320

Author: Stephen LeValley, Cleon V. Kimberling

Format: unknown

**Publication Date: Current** 

Target Audience: Sheep producers

Description: This project is currently in development or implementation stage. Contact the

Project Director for project completion date and/or other information.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **Swine**

TITLE: Assuring a Residue-Free Food Supply: Pork

Producer:

Journal of the American Veterinary Medical Association; AVMA. v. 202 (10) p. 1727-1729

Author: Lautner, B.

Format: Article

Publication Date: May 15, 1993

Target Audience: Swine industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Effective Implementation of Quality Control Programs for Pork Producers**

Producer:

University of Nebraska

111 VBS

Lincoln, NE 68583-0905

Telephone: (402) 472-1737

Fax: (402) 472-9690

Author: Barbara Straw, DVM, Ph.D., Project Director

Format: Videocassette (1 hour, 10 min.), 2 Manuals

Publication Date: 1994

Target Audience: Farm, swine producers, pork producers

Description: Video demonstrates HACCP principles involved in the Pork Quality Assurance (PQA) program for pork producers. This segment of the video uses scenes on farms to illustrate concepts and drug handling procedures. Another 10-minute segment features Dr. Bert Mitchell, FDA Program Director, explaining the FDA's requirements for on-farm record keeping of drug use and inventory. The last segment provides a self-assessment test to allow participants to evaluate their own level of comprehension and identify areas of misunderstanding. The National Pork Producers Council Level I-III guides are included. The kit also contains a calendar that features one of the 10 critical control points each month and the current withholding requirements of the products approved for swine.

Cost: Unknown

NAL Call Number: Kit no. 278

World Wide Web Address: n/a

#### **TITLE: Expanding the Pork Quality Assurance Program to Youth**

Producer:

Iowa State University

Jim McKean, Ph.D.

Cooperative Extension Service

2506 Vet. Med.

Ames, IA 50011

Telephone: (515) 294-8790

Fax: (515) 294-8793

Internet e-mail address: x2mckean@exnet.iastate.edu

Author: Jim McKean, Ph.D.

Format: unknown

Publication Date: Currently

Target Audience: Pork producers

Description: This project is currently in development or implementation stage. Contact the

Project Director for project completion date and/or other information.

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE:** Feed Additives and Residue Prevention in Swine

Producer:

University of Kentucky Extension

Author: Breeden, L.; Cromwell, G.

Format: Program

Publication Date: 1985

Target Audience: Swine industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

### **TITLE: Injection Techniques for Swine**

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Videocassette

Publication Date: unknown

Target Audience: Pork producers

Description: This video reviews the medication types, injection sites, routes of administration,

restraint methods, and needle size and gauges. Written outline and quiz included.

Cost: \$25

NAL Call Number: n/a

World Wide Web address: www.nppc.org

#### **TITLE: Medication Handling and Storage**

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Videocassette

Publication Date: unknown

Target Audience: Pork producers

Description: Discusses temperatures and light exposure, proper medication labeling, storage and

record keeping. Written outline and quiz included.

Cost: \$25

NAL Call Number: n/a

World Wide Web address: www.nppc.org

#### **TITLE: Mixing Medicated Feed for Pigs**

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: pork@nppc.org

Author: National Pork Producers Council

Format: Videocassette

Publication Date: unknown

Target Audience: Pork producers

Description: This video covers the current Good Manufacturing Practices (cGMP) that need to be followed by all feed processors when mixing medicated feeds. It emphasizes the cGMPs that address medication carryover and proper record keeping. It describes the different types and categories of feed medication as well as the veterinary feed directive. Includes video outline and quiz.

Cost: \$25

NAL Call Number: n/a

World Wide Web address: www.nppc.org

#### **TITLE: Needle Strength Evaluation**

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Videocassette

Publication Date: unknown

Target Audience: Pork producers

Description: Shows an objective, scientific evaluation of needle strength and consequences of

bending using different needle sizes and types. Written outline and quiz included.

Cost: \$25

NAL Call Number: n/a

World Wide Web address: www.nppc.org

#### TITLE: Pork Quality Assurance: A Program of America's Pork Producer's

Producer:

National Pork Producers Council / University of Nebraska Cooperative Extension

Author: National Pork Producers Council / University of Nebraska Cooperative Extension

Format: Program

Publication Date: 1994

Target Audience: Swine industry

Description: A learning program designed to teach hog farmers the proper use of veterinary drugs. The two booklets contain the texts of the three learning modules. The videotape is used with lesson III. Issues discussed include: food safety, illegal drug residues, HACCP, drug regulators such as FDA, EPA and FSIS, medicated feeds, mixing guidelines, and Good Management Practices (GMPs).

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: Pork Quality Assurance/HACCP Orientation Video

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Videocassette

Publication Date: unknown

Target Audience: Pork producers

Description: Food Safety is of utmost importance for the U.S. Pork Industry. This video takes you from farm to plate, explaining what each link of the food chain is doing to assure that a safe product is delivered to consumers.

Cost: \$15

NAL Call Number: n/a

World Wide Web address: www.nppc.org

#### TITLE: A Program for Residue Avoidance on an Illinois Pork Farm

Producer:

Proceedings of the American Association of Swine Practitioners Annual Meeting. p. 373-374

Author: Pate, S.R.

Format: Presentation

Publication Date: 1986

Target Audience: Swine industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **TITLE: PQA/EAP Brochure**

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: pork@nppc.org

Author: National Pork Producers Council

Format: Brochure

Publication Date: unknown

Target Audience: Pork producers

Description: This explains the three-step Pork Quality Assurance Program and Environmental Assurance Program benefits. It includes a perforated, self-addressed postage-paid enrollment

card.

Cost: Free

NAL Call Number: n/a

World Wide Web address: www.nppc.org

## **TITLE: PQA Injection Chart**

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Chart

Publication Date: unknown

Target Audience: Pork producers

Description: The injection chart reviews proper injection techniques, needle sizes and gauges and the hazards of bent or broken needles. Laminated and designed to hang in swine barns for easy reference.

Cost: \$1

NAL Call Number: n/a

World Wide Web address: www.nppc.org

# TITLE: PQA Level I/II/III<sup>sm</sup> Manual

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Manual

Publication Date: unknown

Target Audience: Pork producers

Description: PQA is a multi-level producer education program to enhance the quality of pork sold to the world's pork consumers. The booklet emphasizes good management practices in the handling and use of animal health products, and encourages producers to review their approach to their herd's health programs. Also examines the 10 Critical Control Points for quality assured pork production. Points covered include establishing an efficient and effective herd health plan, storing and administering drugs, treatment records and drug residue tests.

Cost: Free

NAL Call Number: n/a

World Wide Web address: www.nppc.org

# TITLE: PQA Level I/II/III<sup>sm</sup> Slides and Script

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Slides and script

Publication Date: unknown

Target Audience: Pork producers

Description: Slides and script covering all aspects of the Level I/II booklet including food safety, feed preparation, regulatory systems, on-farm testing and medication withdrawal time. Also covering the 10 Critical Control Points of Level III. Producers are required to be certified by a verifier to achieve Level III status. Slides may be borrowed for 30 days or purchased. Call PQA

Department for scheduling or more details.

Cost: Can be purchased or borrowed. Deposit required if borrowing.

NAL Call Number: n/a

World Wide Web address: www.nppc.org

#### **TITLE: PQA Medication Withdrawal Charts**

Producer:

National Pork Producers Council

P.O. Box 10383

Clive, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2646

Internet e-mail address: <a href="mailto:pork@nppc.org">pork@nppc.org</a>

Author: National Pork Producers Council

Format: Charts

Publication Date: unknown

Target Audience: Pork producers

Description: A chart listing the common injectable, oral, feed and water medications used in swine production, their trade names and preslaughter withdrawal times. This is designed to hang in swine barns for easy reference.

Cost: \$1

NAL Call Number: n/a

World Wide Web address: www.nppc.org

#### **TITLE: Residue Avoidance in Pork Production**

Producer:

Compend – Continuing Educ-Pract-Vet. Veterinary Learning Systemsv.8 (4) p. s200-s208, s213

Author: Hall, R.F.

Format: unknown

Publication: April 1986

Language: English

Target Audience: Swine industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **TITLE: Residue Avoidance Program: Injection Techniques for Swine**

Producer:

University of Kentucky Extension

Author: Becker, H.N.; Taylor, R.; Hogberg, M.; McKean, J.; Hettel, G.P.

Format: Program

Publication: 1985

Target Audience: Swine industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### **TITLE: Residue Avoidance Program: Therapeutic Selection of Swine**

Producer:

University of Kentucky Extension

Author: Kunesh, J.; Anderson, P.; Runnels, L.; Larson, R.; Hettel, G.P.

Format: Program

Publication: 1985

Target Audience: Swine industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

#### TITLE: Sustainability Issues of U.S. Swine Production

Producer:

Journal of Animal Science. V. 74 (6) p. 1410-1417: American Society of Animal Science

Author: Honeyman, M.S.

Format: Article

Publication Date: June 1996

Target Audience: Swine Industry

Description: The incorporation of livestock into agricultural systems ensures a more sustainable agriculture. Sustainable swine production systems are defined as those that combine production and management techniques to enhance profit and improve the ecological and sociological surroundings. Over the long term, the quality of life for the producers and society as a whole, the profit level of producers, and the quality of pork produced. . .

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# TITLE: Veterinary Tasks in Quality Assurance Systems Along the Production Line for Pork

Producer:

Proceedings, IX<sup>th</sup> International Conference on Production Diseases in Farm Animal

Author: Blaha, T.

Format: Presentation

Publication Date: 1995

Target Audience: Swine industry

Description: n/a

Cost: n/a

NAL Call Number: n/a

World Wide Web Address: n/a

# **Additional Food Safety Sources**

In addition to the resources that have been listed, other sources for animal production food safety information and educational resources include:

1. American Sheep Industry Association

6911 South Yosemite Street

Englewood, CO 80112-1414

Telephone: (303) 771-3500

Fax: (303) 771-8200

World Wide Web Address: www.sheepusa.org

2. Livestock Conservation Institute

1910 Lyda Drive

Bowling Green, KY 42104-5809

Telephone: (502) 782-9798

Fax: (502) 782-0188

World Wide Web Address: www.lcionline.org

3. Milk and Dairy Beef Quality Assurance Center

801 Shakespeare, Box 497

Stratford, IA 50249

Telephone: (800) 55-DAIRY

Fax: (515) 838-2788

World Wide Web Address: www.dqacenter.org

## 4. National Agriculture Library

10301 Baltimore Ave.

Beltsville, MD 20705

Telephone: (301) 504-5755

World Wide Web Address: www.nal.usda.gov

#### 5. National Cattlemen's Beef Association

5420 S. Quebec St.

**Denver, CO 80155** 

Telephone: (303) 694-0305

Fax: (303) 694-2851

World Wide Web Address: www.beef.org

#### 6. National Pork Producers Council

P.O. Box 10383

Des Moines, IA 50306

Telephone: (515) 223-2600

Fax: (515) 223-2636

World Wide Web Address: www.nppc.org

# 7. USDA Animal and Plant Health Inspection Service

4700 River Road, Unit 51

Riverdale, MD 20737

Telephone: (301) 734-5931

Fax: (301) 734-5205

World Wide Web Address: www.aphis.usda.gov

#### 8. USDA Cooperative State Research, Education and Extension Service

Room 330 D, Aerospace Bldg.

901 D. Street, SW

Washington, DC 20250-2210

Telephone: (202) 401-4329

Fax: (202) 401-4888

World Wide Web Address: www.reeusda.gov

9. USDA Food Safety and Inspection Service

Room 1175 South Bldg.

14<sup>th</sup> & Independence Ave., SW

Washington, DC 20250

Telephone: (202) 690-3774

Fax: (202) 720-9600

World Wide Web Address: www.fsis.usda.gov